

## starter

## kobe meatballs

kobe meatballs | house marinara  
balsamic molasses  
grana padano | fresh herbs  
15¾

## bison gyoza

alberta bison | scallion  
ginger | honey | chili mayo  
sweet soy  
13½

## grilled cheese lollipops

panko breaded fontina cheese  
sweet tomato and basil soup  
13½

## calamari

cross cut loligo squid | remoulade  
chili sauce | lime salt  
13¾

## alligator popcorn

buttermilk fried louisiana alligator  
creamy tarragon honey mustard  
15¾

## chips and dips

one pound housemade kennebec ripple chips  
caramelized onion and herb | roasted red pepper and goat cheese  
creamy dill pickle  
12¾

oysters on  
the half shell

six malpeque oysters  
tabasco | fresh horseradish  
pickled shallot | lemon  
16¾

## angry shrimp

crispy shrimp tempura  
togarashi spice | sriracha  
avocado-wasabi mayo  
14¾

## fast food sushi

crispy bacon | kobe beef  
russet potato | aged cheddar  
house ketchup | maple-soy glaze  
avocado-wasabi mayo  
potato chip dust  
12¾

## fish tacos

spice-rubbed tilapia  
red cabbage | radish | cilantro  
crème fraiche | pico de gallo  
grilled flour tortillas  
cholula sauce  
13¾

## charcuterie

accompanied with grainy mustard, cumberland jam,  
apricot chutney, peppadews, gherkins and artisan baguette

## meats

valbella chimney sticks (canmore) | valbella coppa (canmore)  
mastro calabrese (italy) | bernina bresaola (uruguay)  
cold smoked magret duck (quebec)

## cheeses

applewood smoked cheddar (england) | portneuf chevre (quebec)  
double creme portneuf brie (quebec) | piave vecchio (italy)  
castello roquefort (denmark)

choose any three 17½ / choose any four 20½ / choose any five 23½

## philly cheese perogies

yukon gold & chive perogies | AAA alberta beef tenderloin  
pepper jack cheese | peppers and onions | red pepper chutney  
14¼

## on the fence

grilled cheese lollipops | bison gyoza | fast food sushi | housemade chips & dill pickle dip  
32½

## SOUP

add baked sourdough loaf with herbed butter 5¾

## creamy four mushroom

button | portabella | porcini | shiitake  
fresh herbs | chili oil | crème fraiche  
bowl 9 / cup 6

## sweet tomato and basil

oven-roasted tomatoes  
chopped fresh basil | crème fraiche  
bowl 8 / cup 5

## salad

add blackened chicken 6 / add shrimp skewer 7 / add blackened salmon 7

## our caesar

romaine | house caesar dressing  
pulled croutons | crisp bacon bits  
grana padano  
full 12 / half 7½

## rp salad

dried cranberries and apricots  
roasted sunflower seeds  
goat cheese | strawberries  
popped red quinoa | baby greens  
white balsamic vinaigrette  
full 13 / half 8

## seared ahi tuna

sesame crusted ahi tuna | red and napa cabbage  
mixed greens | cherry tomatoes | cucumber  
avocado | carrot | red pepper | sweet soy  
mango vinaigrette | nori-dusted wonton crisp  
17

## stacked cobb

avocado | pulled roasted chicken  
marinated tomatoes | hard-boiled egg  
spinach | smoked bacon  
blue cheese dressing  
14½



item is spicy



item is gluten free



oceanwise product recommended by the vancouver aquarium as an ocean friendly seafood choice

parties of 12 or more are subject to an 18% gratuity | guest cheques may only be split up to a maximum of 5 times

## sandwich

**blackened chicken po' boy** 

blackened chicken | beefsteak tomato | iceberg lettuce  
remoulade | toasted torpedo  
13¾

**steak sandwich**

7oz AAA alberta beef | roasted peppers & onions  
toasted garlic baguette  
15¾

**bacon cheese pretzel burger**

ground alberta sirloin | smoked bacon | pepper jack cheese  
iceberg lettuce | beefsteak tomato | red onion | remoulade  
toasted soft pretzel bun  
14¼

**grilled vegetable ciabatta**

grilled seasonal vegetables | bocconcini | arugula  
red pepper vinaigrette | toasted ciabatta  
13½

## big red burger

kobe beef | thick cut boar bacon | seared foie gras | applewood smoked cheddar | caramelized cippolini onions  
red wine demi glace | truffle aioli | beefsteak tomatoes | iceberg lettuce | fresh baked brioche bun  
25

## entrée

**fish and chips** 

red piano lager battered tilapia | red piano fries | red slaw  
peppadew tartar sauce  
13¾

**jambalaya**   

chorizo sausage | blackened chicken | scallops | prawns  
sweet peppers | tomatoes | dirty rice | herbs  
16¾

**smoked jalapeno chicken**  

free range chicken supreme | red pepper & goat cheese stuffing  
smoked jalapeno emulsion | tomato, asparagus & scallion risotto  
seasonal vegetables  
18¼

**blackened salmon**  

blackened atlantic salmon | yukon gold gnocchi  
tomato-fennel salad | avocado-lime cream  
17½

**crab mac & cheese** 

applewood smoked cheddar | fontina | provolone  
aged white cheddar | rock crab | cavatappi noodles  
panko | house ketchup  
16¾

**kobe spaghetti and meatballs**

kobe beef | thick house marinara | grana padano  
fresh basil | grilled baguette  
18

**grilled vegetable primavera**

grilled seasonal vegetables | fresh homemade tagliatelle | parmesan-herb cream | grilled baguette  
16½

add blackened chicken 6  / add blackened salmon 7  

## dessert

**chocolate therapy**

dark chocolate cake | chocolate-espreso truffle  
mango and raspberry coulis  
10

**white chocolate rhubarb creme brulee**

white chocolate custard | crunchy brulee'd sugar top  
rhubarb compote | house-made biscotti wafer  
10

**chocolate peanut butter brownie sundae** 

vanilla bean ice cream | flourless chocolate brownie  
peanut butter fondant | hot fudge | whipped cream  
maraschino cherry  
10

**key lime mason jar**

key lime curd | graham cracker crumble | italian meringue  
10

## junkfood platter

callebaut chocolate cupcakes | red velvet whoopie pies | chocolate chip cookies  
maple-glazed donuts | carnival cotton candy | chocolate shake  
24¾



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